Wheat Roll 1 2 % Milk ¾ - 1 c BIRTHDAY HOLIDAY CAKE TREAT 1

SNACK Chilled Peaches ½ c 2 % Milk ½ c

FRIDAY, DECEMBER 14, 2007 BREAKFAST X Orange Juice ½ c (VIT C) Mini Pancakes 3 w/ Syrup 2 % Milk ¼ - 1 c

LUNCH

Italian Spaghetti w/(1 ½ oz Ground Beef & Cheese)
Spaghetti Noodles
Southern Style Green Beans ¼ c
Coleslaw 1/4 c (RAW)
Breadstick 1
2 % Milk ¾ - 1 c

SNACK

Deli Turkey (1/2 oz) Sandwich 1/2 Enriched Bread 1 Sliced Pears ½ c Water

MONDAY, DECEMBER 17, 2007 BREAKFAST X Fresh Orange Wedges ½ c (VIT C) Rice Krispies Cereal ¾ oz Graham Crackers 3 2 % Milk ¾ -1 c

LUNCH

Chili w/Cheese (Made w/1/2 c Dried Beans)
Crinkle Cut Potatoes ¼ c
California Blend Vegetables ¼ c
Celery Sticks 1/8 c (RAW)
Enriched Crackers 4
Chilled Applesauce ¼ c
2 % Milk ¾ -1 c

SNACK Seedless Raisins ½ c

Butter Cookies (3/4 oz) Water

TUESDAY, DECEMBER 18, 2007 BREAKFAST X Orange Juice ½ c (VIT C) Breakfast Ham ½ oz Hot Biscuit 1 2 % Milk ¾ -1 c

LUNCH

Oven Baked Chicken 1 ½ oz Blackeyed Peas ¼ c Baked Apples ¼ c Fresh Garden Salad ¼ c w/ Lettuce, Tomatoes & Shredded Carrots (RAW) Cornbread 1 2 % Milk ¾ -1 c

SNACK Bear Grahams (3/4 oz) 2 % Milk ½ c

WEDNESDAY, DECEMBER 19, 2007 BREAKFAST Chilled Peaches ½ cup Sausage Patty 1 Cinnamon Swirl Toast 1 2 % Milk ¾ - 1 c

LUNCH

Becf & Bean Burrito w/Salsa w/1 ½ oz Beef & Wrapping = 1 Slice Enriched Bread-Whole Kernel Corn ¼ c
X Steamed Broccoli ¼ c (VIT C)
Chilled Fruit Cocktail ¼ c
2 % Milk ¾ - 1 cup

SNACK Fresh Apple Slices ½ c (RAW) Muffin 1 Water

THURSDAY, DECEMBER 20, 2007 BREAKFAST X Orange Juice ½ c (VIT C) Super Doughnut 1 Cheese Snack ½ oz LUNCH
Chicken Pot Pie w/ 1 ½ oz Chicken & Crust = 1 Slice Enriched Bread
Potato Wedges ¼ c
Southern Style Green Beans ¼ c
Lettuce & Tomato Cup 1/8 c (RAW)
2 % Milk ¾ - 1 c

SNACK Vanilla Wafers ¾ oz 2 % Milk ½ c

HAPPY HOLIDAYS!!!

EXHIBIT "C"

FEDERAL REGULATIONS UNDER CACFP

See Attached

Shelby County Head Start

Meal Pattern

Bread and/or Cereal Enriched or whole grain: Bread Cereal: Cold dry Hot cooked Lunch or Supper Ailk, fluid Acat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter egetable and/or Fruit 1/4 cup 1/2 cup 1 ounce 1 ounce 1 cup	1/3 cup**
Juice or Fruit or Vegetable Bread and/or Cereal Enriched or whole grain: Bread Cereal: Cold dry Hot cooked Lunch or Supper Milk, fluid Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Jegetable and/or Fruit Bread or bread alternate 1/4 cup 1/4 cup 2 tablesp 1/4 cup	1/2 cup 1/2 slice 1/3 cup** 1/4 cup 1 1/2 ounces 1 1/2 ounces 1
Bread and/or Cereal Enriched or whole grain: Bread 1/2 slice Cereal: Cold dry 1/4 cup* Hot cooked 1/4 cup* Lunch or Supper Milk, fluid 1/2 cup Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) 1 ounce Cheese 1 ounce Egg 1 Cooked dry beans and peas 1/4 cup Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	1/2 slice 1/3 cup** 1/4 cup 1 1/2 ounces 1 1/2 ounces 1
Bread Cereal: Cold dry Hot cooked Lunch or Supper Milk, fluid Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1/3 cup** 1/4 cup 3/4 cup 1 1/2 ounces 1 1/2 ounces 1
Cereal: Cold dry Hot cooked Lunch or Supper Milk, fluid Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1/3 cup** 1/4 cup 3/4 cup 1 1/2 ounces 1 1/2 ounces 1
Hot cooked 1/4 cup Lunch or Supper Milk, fluid 1/2 cup Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) 1 ounce Cheese 1 ounce Egg 1 Cooked dry beans and peas 1/4 cup Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	1/3 cup** 1/4 cup 3/4 cup 1 1/2 ounces 1 1/2 ounces 1
Hot cooked 1/4 cup Lunch or Supper Milk, fluid 1/2 cup Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) 1 ounce Cheese 1 ounce Egg 1 Cooked dry beans and peas 1/4 cup Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	1/4 cup 3/4 cup 1 1/2 ounces 1 1/2 ounces 1
Milk, fluid Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1 1/2 ounces 1 1/2 ounces 1
Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese I ounce Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1 1/2 ounces 1 1/2 ounces 1
Meat or meat alternate Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1 1/2 ounces 1 1/2 ounces 1
Meat, poultry, or fish, cooked (Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1 1/2 ounces
(Lean meat without bone) Cheese Egg Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	1 1/2 ounces
Cheese 1 ounce Egg 1 Cooked dry beans and peas 1/4 cup Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	1 1/2 ounces
Egg 1 Cooked dry beans and peas 1/4 cup Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	Ι.
Cooked dry beans and peas Peanut Butter Vegetable and/or Fruit Bread or bread alternate	★
Peanut Butter 2 tablesp Vegetable and/or Fruit 1/4 cup Bread or bread alternate	3/8 crm
Vegetable and/or Fruit 1/4 cup Bread or bread alternate	
Bread or bread alternate	The second secon
	1/2 cup
Enriched of Whole grain 1/2 slice	
	1/2 slice
Midmorning or midafternoon	*
nack (supplement)	8 . a
Salace 2 of the salace	
Select 2 of these 4 components) Milk, fluid 1/2 cup	5 5
1 2 0 0 0	1/2 сир
Meat or meat alternate I/2 ounce	1/2 001100
uice or Fruit or Vegetable 1/2 cup	1/2 cup
read and/or Cereal Enriched or whole grain:	*
Bread 1/2 slice	1/0 -1*
Cereal: Cold dry 1/4 cup*	1/2 slice
Hot cooked 1/4 cup	1/3 cup
1/4 Cup	1/4 cup

226.20 Requirements for meals

- (a) Except as otherwise provided in this section, each meal served in the Program shall contain, as a minimum, the indicated food components:
 - A breakfast shall contain:
 - Serving of fluid milk as a beverage or on cereal, or used in part for each purpose;
 - A serving of vegetable(s) or fruit(s) or full-strength vegetable or fruit juice, or an equivalent quantity of any combination of these foods;
 - ill. A serving of whole-grain or enriched bread; or an equivalent serving of com biscuits, bread, muffins, etc., made with whole grain or enriched meal or flour; or a serving of whole-grain or enriched or fortified cereal; or a serving or cooked wholegrain or enriched pasta or noodle products such as macaroni, or cereal grains such as rice, bulgur, or com grits; or an equivalent quantity of any combination of these foods.
 - Both lunch and supper shall contain:
 - A serving of fluid of milk, as a beverage;
 - ii. (A) A serving of lean meat, poultry or fish; or cheese; or an egg; or cooked dry beans or peas; or peanut butter; or an equivalent quantity of any combination of these foods. These foods must be served in a main dish, or in a main dish and one other menu item, to

- meet this requirement. Cooked dry beans or dry peas may be used as the meat alternate or as part of the vegetable/ fruit component but not as both food components in the same meal;
- ii. (B) Nuts and seeds and their butters listed in program guidance are nutritionally comparable to meat or other meat alternates based on available nutritional data. Acoms, chestnuts, and coconuts shall not be used as meat alternates due to their low protein content. Nut or seed meals or flours may be used as an ingredient in a bread/bread alternate, but shall not be used as a meat alternate except as defined in this part under Appendix A:

Alternate Foods for Meals, and in program guidance materials. As noted in paragraph (c)(2) of this section, nuts or seeds may be used to meet no more than one-half of the meat/meat alternate requirements. Therefore, nuts or seeds must be combined with another meat/meat alternate to fulfill the requirement;

- iii. A serving of two or more vegetables or fruits, or a combination of both. Full-strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement;
- iv. A serving of whole-grain or enriched bread; or an equivalent serving of combread, biscults, rolls, muffins, etc., made with whole-grain or enriched meal or flour; or a serving of whole-grain or enriched pasta or noodle products such as macaroni, or cereal grains such as rice, bulgur, or corn grits; or an equivalent quantity of any combination of these foods.

DELIVERY SCHEDULE

MEAL SERVICE TIMES:

Site Location	Breakfast	A.M. Snack	Lunch	P.M. Supplements	Supper
	8:00 a.m 8:45 a.m.		11:00 a.m 11:45 a.m.	1:45 p.m 2:00 p.m.	

Note:

Head Start staff will pick up service cart from kitchen at designated meal/snack times and return cart following meal/snack at designated times as agreed per site.

MEAL SERVICE TIMES AT MEMPHIS CITY SCHOOLS HEAD START CLASSROOMS SITES WILL BE:

BREAKFAST SERVED 8:00 A.M. UNTIL 8:45 A.M. Breakfast must be delivered by contractor no earlier than 7:00 A.M. (one hour prior to breakfast service) and no later than 7:30 A.M. (thirty minutes prior to breakfast service).

LUNCH SERVED 11:00 A.M. UNTIL 11:45 A.M. Lunch must be delivered by contractor no earlier than 10:00 A.M. (one hour prior to lunch service) and no later than 10:30 A.M. (thirty minutes prior to lunch service).

SNACK SERVED 1:45 P.M. UNTIL 2:00 P.M. Snack may be delivered along with lunch.

*NOTE – All prepared hot foods must be delivered in insulated thermal containers that will maintain the food at a minimum holding temperature of 140 degrees Fahrenheit. All prepared cold foods must be delivered at a holding temperature of 40 degrees Fahrenheit or below. Delivery vehicle and thermal containers must be cleaned and sanitized daily by contractor.

NOTE: SHELBY COUNTY HEAD START STAFF WILL PICK UP SERVICE CART FROM THE SCHOOL CAFETERIA MANAGER AT OR BEFORE THE SCHEDULED MEAL SERVICE TIME AND DELIVER IT TO THE APPROPRIATE HEAD START CLASSROOM WHERE FAMILY-STYLE MEAL SERVICE WILL BE IMPLEMENTED AS PER HEAD START PERFORMANCE STANDARDS (45-CFR 1304.23).

REIMBURSEMENT SCHEDULE

SCHEDULE OF MEAL COST

CONTRACTOR WILL DELIVER MEALS ACCORDING TO THE WEEKLY HEAD START MENU IN THE PORTIONS SPECIFIED ON THE MENU FOR CHILDREN AGES THREE TO FIVE AS PER THE USDA MEAL PATTERN GUIDE. NO SUBSTITUTIONS WILL BE MADE WITHOUT CONSULTATION WITH THE NUTRITION SPECIALIST IN ADVANCE OF DELIVERY.

SHELBY COUNTY GOVERNMENT HEAD START WILL PAY \$4.6875 PER DAY PER PERSON FOR DELIVERED BREAKFAST, LUNCH AND SNACK.

CITY SCHOOLS SITES - APPROXIMATELY 224 DELIVERED BREAKFASTS, LUNCHES AND SNACKS @ \$4.6875 EACH PER DAY = \$1,050.00 PER DAY, BASED ON THE FOLLOWING:

Breakfast		ncludes 6-8 ounces milk daily per rollee)
	\$1.35 (adults)	
Snack		ncludes milk twice per week-4 oz. r enrollee)
	\$.68 (adults)	
Lunch		ncludes 6-8 ounces milk daily per rollee)
	\$2.6575 (adults)	



GUIDE LIST ATTACHMENT

GUIDE LIST FOR FAMILY-STYLE MEAL SERVICE SUPPLIES/SPECIFICATIONS

Shelby County Head Start, will provide:

Accessories

Bread Baskets oval, plastic, approximately, 10" x 6" x 2"

Water/Juice Pitchers 2 qts. - heavy duty plastic, impact resistant, similar to

Rubbermald 3062-06

Milk Pitchers 1 qt. - heavy duty plastic, impact resistant, dishwasher

safe, similar to Bouncer #3336

Serving Carts 3 tier heavy duty with casters

Bus Tubs 8 each for transport of both clean and solled dishes and

utensils

Glasses, Cups

Glasses, 5 oz. Impact resistant, dishwasher safe plastic, textured

exterior, smooth interior; similar to Cambro #500 P

Glasses, 8 oz. Same description as above, except Cambro #800 P

Flatware

Table Knives stainless steel, 18 gauge, 3" blade

Salad Forks stainless steel, 18 gauge, similar to WTI, Sand Pebbles

#652

Dinner Forks stainless steel, 18 gauge, similar to WTI, Sand Pebbles

#652

Teaspoons stainless steel, 18 gauge, similar to WTI, Sand Pebbles

#652

Tablespoons stainless steel, 18 gauge, similar to WTI, Sand Pebbles

#652

Slotted Tablespoons stainless steel, 18 gauge, similar to WTI, Sand Pebbles

#652

EXHIBIT F

GUIDE LIST ATTACHMENT

Tableware

impact resistant, dishwasher safe, stain resistant plastic; Dinner Plates, 9" similar to Prolon #9921 same description as above, except similar to Prolon Salad Plates, 6" #9923 same description as above, except similar to Prolon Dessert Dishes, 3 1/2 0z. #9945 Soup/Cereal Bowls, 11 oz. same description as above, except similar to Proton #9941 same description as above, except similar to Proion Serving Bowls, 36 oz. #9946 same description as above, except similar to Prolon Serving Platters, 11" #9950